
Share Plate Menus



*Inclusive of crockery, cutlery, linen serviettes (white), guest table linen based on 10 guests per table (white), salt and pepper set per table, chef, wait staff and table top set up.
Minimum charge 20 adults. Less than 50 adults will incur a staffing charge.*

\$68.00 pp

Select a starter

- Tart of grilled Mediterranean vegetable, pesto, feta crumble, roquette, balsamic glaze (v)
- Boards of prosciutto, coppa, Roma tomato, bocconcini, basil, roquette salad, grilled sour dough (gf)
- Grilled haloumi, lamb kofta in tomato sugo, fried calamaretti with lemon vinaigrette, marinated olives, baba ganoush, Persian feta, baby octopus with rocket leaves, toasted Turkish bread and olive oil

Select a meat

- Mustard crusted Sirloin, soft basil polenta, red wine jus
- Veal girello saltimbocca with semolina gnocchi Romano
- Maple and blood orange glazed roast pork loin
- Confit lamb, garlic, rosemary, red wine jus (gf)
- Crisp five spice pork belly, star anise glaze (gf)

Pick a poultry or fish

- Chargrilled deboned spatchcock, lemon, fresh herbs (gf)
- Southern fried free range chicken, smoked paprika, aioli
- Confit duck, braised puy lentils, balsamic
- Pancetta and sage chicken breast, tomato olive salsa (gf)
- Grilled snapper fillet, spiced pumpkin, yoghurt (gf)
- Miso glazed salmon fillet, mirin scents, edamame, micro herbs (gf)
- Barramundi fillet, cumin raita, verjuice plum glaze

Select a side

- Duck fat potatoes, thyme, rosemary (gf)
- Smashed roasted kiplers with beurre noisette (gf)(v)
- Creamy garlic mash potato (gf)(v)
- Sea salt, rosemary and garlic chats (gf)(v)
- Sweet potato mash (gf)(v)

Then add a vegetable

- Roast baby carrots, nigella seeds (gf)(v)
- Roasted broccolini, garlic confit, EVOO (gf)(v)
- Grilled asparagus, York olive oil, sea salt, black pepper (gf)(v)
- Roasted root vegetables, balsamic, olive oil (gf)(v)
- French beans, bacon lardons, garlic, olive oil (gf)

Plus a salad

- Slaw of wombok, fresh vegetables, mint, coriander, roasted cashew, nuoc cham dressing (v)
- Organic red quinoa, toasted almonds, black chia seeds, roast sweet potato, goats' cheese, parsley, pea sprouts (v)
- Moroccan spiced cous cous, juicy sultanas, shallots, roast pumpkin, Danish feta (v)
- Roasted pear, kumara, brussel sprouts, macadamia, mustard dressing (gf)(v)
- Salad of vine ripened tomato, fresh mozzarella, basil, olive oil, balsamic (v)
- Mixed greens, shaved fennel, orange, rosemary dressing (gf)(v)
- Roasted beetroot and lentil salad, balsamic, herb dressing (v)
- Roast potato, crispy bacon, spring onions, dill, seed mustard, rocket leaves, garlic aioli

And a dessert to finish

- Lime brulee tart, berry compote, cream (v)
- Green tea panna cotta, pandan paint, mango jelly, Thai basil meringue (v)
- Ginger pudding, Nata de coco, coconut sugar, vanilla bean cream, coconut anglaise (v)
- "Prestige Mess" – Raspberry puree, thick cream, meringue, fresh berries (v)
- Steamed fig and ginger pudding, Chianti poached pear, cinnamon syrup, vanilla bean cream (v)
- Planks of Chefs handmade seasonal bites (v)
- Chocolate Assiette – White choc mousse in waffle cone, dark choc truffle on meringue dust, choc espresso panna cotta shot, chocolate walnut brownie, chocolate paint (v)